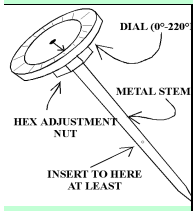
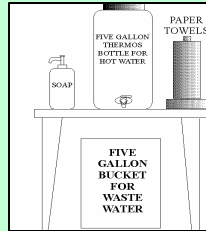


## PLEASE POST THESE REQUIREMENTS AT YOUR EVENT

**A PERMIT** is required for each vendor. A Clark County Health Department Temporary Permit or an Annual Itinerant Permit must be **posted** on site. A photocopy of a permit is not valid. Permits must be purchased at least 5 working days before the date of the event. The Health Department is open Monday through Friday from 8:00 am to 4:30 pm. A non-profit group may request a list of foods that are non-potentially hazardous and exempt from permit.

**WASHINGTON STATE FOOD & BEVERAGE WORKER CARDS** are required. There must be one person on site at all times with their valid card. Cards are available at the Health Department Office. Call (360) 397-8435 for information in Clark County and in Skamania County call (509) 427-5138.

**A HAND WASHING STATION** is required at all outdoor events. This must be set up prior to any food preparation. Provide an insulated container with a spigot that provides a continuous flow of warm water, a bucket to collect the dirty water, a pump soap dispenser and paper towels. Food workers must wash their hands when they return to the concession stand and after using the toilet, after eating, smoking or handling unclean items.



**AN ACCURATE POCKET THERMOMETER** with a metal stem must be on site **and used** to monitor food temperatures. The thermometer must have a range from **0° F to 220°F**. Potentially hazardous foods must be kept at 45°F or colder, or hot at 140°F, or higher. Any potentially hazardous foods found in the danger zone are subject to destruction or removal from sale.

**A REFRIGERATOR THERMOMETER** must be in every refrigerator and in every ice chest holding potentially hazardous foods.

**FOOD COOKING** should be done on a grill or propane stove. All potentially hazardous food must be reheated from 45°F to at least 165°F within 30 minutes. Therefore, crock-pots and steam tables cannot be used to heat up food. Hamburgers must be cooked to an internal temperature of no less than 155°F, chicken to at least 165°F, pork to 150°F.

**HOT HOLDING** potentially hazardous foods can be done by the use of crock pots, portable food warmers and steam tables. Sterno is **not** allowed for hot holding at outdoor events.

**WHEN EQUIPMENT OR UTENSILS** are reused on-site or the event operates for two or more consecutive days, there must be a three-compartment sink with running water available for use. For one-day events, provide an extra set of clean utensils in the event of utensil contamination.

**WATER HOSES** must be drinking water approved and the nozzle ends must be stored off the ground when not in use.

**FOOD** must be from an approved source, such as USDA inspected meat and poultry. Ice must be from approved sources and vendors.

**ALL FOOD PREPARATION** must be done in the booth or at a Health Department licensed facility. **No food may be prepared at home.**

**PREVENT CROSS CONTAMINATION** by storing raw meat, poultry and eggs separately **and** below ready-to-eat food to prevent contamination with blood and fluids. There must be separately labeled cutting boards for raw meat and vegetables. You can not store raw meat and shell eggs in the same ice chest with ready-to-eat food or drink ice.

**STORAGE & DISPLAY OF FOODS** must prevent contamination. Food and utensils must be stored off the ground. All food must be covered to protect from insect, rodent and dust contamination. Condiments must be in squeeze bottles, pump containers or in single service packets.

**FOOD SERVICE WORKERS** must not handle ready-to-eat foods with their bare hands; provide gloves, tongs, spoons or individually wrapped food items. Employees must wear clean clothes. Long hair must be restrained; hands and nails must be clean.

**WIPING CLOTHS** must be present and stored in a bucket with a sanitizer such as one teaspoon of bleach in one gallon of cool water.

**SICK PEOPLE CAN NOT WORK** in any food concession. A person who has a communicable disease, such as the flu, a cold, or has an open sore or infected cut on their hand is prohibited from working. Gloves must be worn if you have a Band-Aid on your hand.

**SMOKING, EATING OR DRINKING** is not allowed within the food concession. No unauthorized, non-working persons are to be in the temporary food concession.

**SINGLE SERVICE WARE** such as paper or plastic cups, plates and utensils must be used.

**COUNTER OR WORK SURFACES** must be water proof, smooth and easy to clean. Raw wood is not allowed.

**GRILLS, BBQ's & DEEP FAT FRYERS** must be on a stable surface and separated from the public by a barrier.

**ROOF OF CONCESSION** must keep out dust, rain, sun and bird droppings. Gravel, dirt or sawdust is not acceptable as flooring for the food concession.

**TOILET FACILITIES** must be conveniently located within 200 feet of the concession.

**GARBAGE CANS**, one inside the concession and one outside, must be present. Lids should be available to discourage insects, flies and rodents.

**WASTEWATER** should never be dumped into the street, storm drain, or onto the

### ***WHAT IS A TEMPORARY EVENT?***

A food establishment that operates at one site for less than 21 consecutive days in conjunction with a single event or celebration, such as a fair, a carnival, a circus, public exhibition, or a similar temporary gathering.

### ***WHO NEEDS A TEMPORARY PERMIT?***

Has the public been invited, can anyone come? If yes, then you need a temporary permit; even if you are giving food away. If you advertise your event with flyers, banners, newspaper articles, or by other means, it is considered a public event.

A church dinner for the members or congregation or other club events for members only and their guests only that are not advertised, are not considered to be public events.

Private weddings, where you prepare your own food does not require a permit. If you hire a caterer, he/she should have a permit to prepare the food in a licensed kitchen. Ask to see your caterer's permit.

(Any group or individual planning a temporary event where food is served and this event that is open to the public must have permit.)

### ***WHEN TO APPLY FOR A TEMPORARY PERMIT***

We recommend you submit your application and pay for the permit at least 5 working days in advance of the date of the event. If the event starts on Friday, you should submit your application by the previous Friday. This will allow plenty of time for an Environmental Health Specialist to review the food preparation as to:

1. the types of food to be prepared
2. how it will be prepared
3. and the methods used to keep food hot and cold.

He/she may limit some of the preparation steps or prohibit some menu items. Just a reminder, cooling of potentially hazardous food is prohibited at any temporary event.

### ***LIVE OUT OF THE AREA AND NEED A TEMPORARY PERMIT?***

A temporary event application form and a food preparation information sheet can be mailed to you, call the Clark County Health Department at (360) 397-8428, Monday through Friday, 8:00 am to 4:40 pm. Please call at least a month in advance to allow for the mail service.

Remember that the Washington State Food regulation WAC 246-215 states "No person shall operate a food service establishment who does not have a valid permit issued to him/her by the health officer."

### ***TO CONTACT SOUTHWEST WASHINGTON HEALTH DISTRICT FOOD SERVICE PROGRAM:***

Clark County Office  
P.O. Box 1870  
1950 Fort Vancouver Way  
Vancouver, WA 98663  
Phone (360) 397-8428  
Fax (360) 397-8084

Skamania County Office  
P.O. Box 683  
Rock Creek Drive  
Stevenson, WA 98648  
Phone (509) 427-5138  
Fax (509) 427-5272